

HALLOWEEN RECIPES

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BAT AND CHOCOLATE SPIDER CRACKLES



INSTRUCTIONS:

1. Make chocolate crackles to normal recipe
2. Place 5cm round qty of crackle mix on baking tray
3. Lay 4 (7cm) thin strips of licorice as legs on mix then top with another 5 cm round qty of crackle mix
4. Attach Red Mini M&M's as eyes with icing sugar
5. Cut out 7cm wings from flat licorice
6. Place two wings atop 8cm oval shaped crackle mix then top with 2 tbsp of crackle mix
7. Attach Blue M&M Minis as eyes with icing sugar
8. Refrigerate for one hour then serve!



CREEPY FINGER COOKIES

INGREDIENTS:

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|------------------------|--------------------------------|
| 1 cup butter, softened | 2 2/3 cups flour |
| 1 cup powdered sugar | 1 tsp baking powder |
| 1 egg | 1/4 tsp salt |
| 1 tsp almond extract | 3/4 cup whole blanched almonds |
| 1 tsp vanilla | Raspberry jelly |

INSTRUCTIONS:

1. In bowl, beat together butter, sugar, egg, almond extract and vanilla. Stir dry ingredients together, then add to wet and stir thoroughly. Cover and refrigerate 30 minutes.
2. Working with one quarter of the dough at a time and keeping remainder refrigerated, roll a scant tablespoon full of dough into a thin log shape about 10cm long for each cookie. Squeeze closest to centre and close to one end to create knuckle shapes. Press almond firmly into the end of the cookie for nail. Using paring knife, make slashes in several places to form knuckle. You want them a bit thin and gangly looking, since they'll puff a little when you bake them.
3. Place on lightly greased baking sheets (or use silicone sheets or parchment); bake in 180C oven for 20-25 minutes (less for fan forced) or until pale golden. Let cool for a few minutes. Meanwhile, melt jelly over low heat in a small saucepan.
4. Carefully lift almond off of each finger, spoon a tiny amount of jelly onto nail bed and press almond back in place so the jelly oozes out from underneath. You can also make slashes in the finger and fill them with "blood".



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MOZZARELLA EYEBALLS

INGREDIENTS:

1 pound cherry-sized fresh mozzarella balls	1/3 cup olive oil
12 pimento-stuffed green olives, cut in half	1/2 teaspoon garlic powder
A couple splashes of balsamic vinegar, if desired	1/4 teaspoon black pepper
	1/2 teaspoon salt

INSTRUCTIONS:

Using the small end of a melon scooper, scoop out a small hole in each mozzarella ball. Place 1/2 green olive in each hole, with flat side facing out.

Mix together olive oil, garlic powder, black pepper and salt. Drizzle over mozzarella balls, splash with vinegar and serve.



HALLOWEEN PUMPKIN SOUP

INSTRUCTIONS:

1. Preheat oven to 200 C / Gas mark 6. Place the pumpkin flesh side down on a large baking sheet. Cover with foil and cook on the middle shelf for around 1 hour. Remove from the oven and scoop the flesh off the pumpkin and put to one side.
2. In a large pan, melt the butter and saute the onions, red chilli and garlic until nice and soft. Add the cooked pumpkin flesh, stock and seasoning.
3. When the soup mixture is cooked blend using a hand blender until nice and smooth.
4. Warm the milk in a separate pan, but do not boil. Then stir into the soup gently.
5. Serve at once or put aside and gently reheat when ready to eat.
6. Sprinkle plastic flies on the soup prior to serving to give the soup the Halloween feel.

INGREDIENTS:

1 kilo pumpkin, deseeded
25g unsalted butter
380mls whole milk
750mls vegetable stock
1 garlic clove, chopped finely
2 large onions, chopped finely
1 red chilli, chopped finely
salt and pepper
Flies to taste

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